

Dinner Menu

Negroni Cocktail

Martini Rosso, Sipsmiths Gin, Campari, Orange 6.50

Aperol Spritz

Aperol, Prosecco, Soda, Lemon 6.50

Starters

Cauliflower Veloute, White Truffle, Kale Crips (V) 6.50

Lay & Robson Smoked Salmon Roulade, Pickled Cucumber
Lemon & Chive Infusion 7.50

Chicken Liver & Pedro Ximenez Parfait, Pickled Plum Compote, Dressed Leaves, Toasted Sourdough 7.00

Peeled Pear, Red Endive, Pink Onions, Walnuts, Gorgonzola Salad, Dressing (V) 7.00

Seared Scallops, Sweet Potato Puree, Anise Infusion (V) 8.50

Ox Cheek Arancini, Red Pepper Dressing, Dressed Leaves 7.00

Mains

Roast Hake, Lemon Scented Mash, Carrot Puree, Salted Greens, Salsa Verde 17.50

Steamed Halibut, Lemon & Ginger, Braised Fennel, Cardamom Mash,
Butternut Squash, Ginger Jus 19.00

Caramelised Onion Risotto, Confit Tomato, Spinach, Potato Crisps (V) 16.50

Welsh Rarebit Fondant, Polenta Chips, Piccalilli Puree, Summer Vegetables, Miso & Honey (V) 16.50

Loin of Mortimer Forest Venison, Garlic Mash, Cavalo Nero, Beetroot
Shallot Relish, Red Wine Jus 18.00

Pork Fillet, Procuitto, Apricot & Apple, Dauphinoise Potatoes,
Roasted Butternut Squash, Seasonal Greens, Cider Jus 17.00

Shropshire Beef Fillet, Ox Cheek Pie, Honeyed Carrots, Kale, Capers & Raisin Jus 23.00

